

J Mauricio Peñarrieta

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2853891/publications.pdf>

Version: 2024-02-01

18
papers

282
citations

1040056

9
h-index

1058476

14
g-index

19
all docs

19
docs citations

19
times ranked

371
citing authors

#	ARTICLE	IF	CITATIONS
1	Total antioxidant capacity and content of flavonoids and other phenolic compounds in canihua (<i>Chenopodium pallidicaule</i>): An Andean pseudocereal. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 708-717.	3.3	66
2	Comparison of molecular and emulsifying properties of gum arabic and mesquite gum using asymmetrical flow field-flow fractionation. <i>Food Hydrocolloids</i> , 2012, 26, 54-62.	10.7	60
3	Changes in phenolic antioxidants during chuÃ±o production (traditional Andean freeze and sun-dried) Tj ETQq1 1 0.784314 rgBT /Overlook	3.9	30
4	Meat of South American camelids - Sensory quality and nutritional composition. <i>Meat Science</i> , 2021, 171, 108285.	5.5	28
5	Total Antioxidant Capacity and Content of Phenolic Compounds in Wild Strawberries (<i>Fragaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlook	2.4	18
6	The effect of baking and enzymatic treatment on the structural properties of wheat starch. <i>Food Chemistry</i> , 2016, 213, 768-774.	8.2	16
7	First Evidence of Acyl-Hydrolase/Lipase Activity From Human Probiotic Bacteria: <i>Lactobacillus rhamnosus</i> GG and <i>Bifidobacterium longum</i> NCC 2705. <i>Frontiers in Microbiology</i> , 2020, 11, 1534.	3.5	13
8	Comparison between conventional and frit-inlet channels in separation of biopolymers by asymmetric flow field-flow fractionation. <i>Analyst</i> , The, 2019, 144, 4559-4568.	3.5	11
9	Characterization of molecular properties of wheat starch from three different types of breads using asymmetric flow field-flow fractionation (AF4). <i>Food Chemistry</i> , 2019, 298, 125090.	8.2	9
10	Interaction of quercetin and epigallocatechin gallate (EGCG) aggregates with pancreatic lipase under simplified intestinal conditions. <i>PLoS ONE</i> , 2020, 15, e0224853.	2.5	8
11	Fractionation of Nanoparticle Matter in Red Wines Using Asymmetrical Flow Field-Flow Fractionation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14564-14576.	5.2	7
12	Antioxidants and Nutritional Composition of 52 Cultivars of Native Andean Potatoes. <i>Potato Research</i> , 2020, 63, 579-588.	2.7	7
13	High Levels of Resveratrol in Grapes Cultivated at High Altitude Valleys in Bolivia. <i>International Journal of Fruit Science</i> , 2014, 14, 311-326.	2.4	5
14	Characterization on the impact of different clarifiers on the white wine colloids using Asymmetrical Flow Field-Flow Fractionation. <i>Food Chemistry</i> , 2022, 381, 132123.	8.2	4
15	Title is missing!. , 2020, 15, e0224853.		0
16	Title is missing!. , 2020, 15, e0224853.		0
17	Title is missing!. , 2020, 15, e0224853.		0
18	Title is missing!. , 2020, 15, e0224853.		0